



## PATENT ABSTRACTS OF JAPAN

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**A23L 1/237**(21) Application number: **56022225**(71) Applicant: **JAPAN ORGANO CO LTD**(22) Date of filing: **19.02.81**(72) Inventor: **KATO AKIRA**(54) **PREPARATION OF SALTING AGENT FOR COOKING FOOD**

(57) Abstract:

PURPOSE: To prepare a salting agent to replace salt, by blending potassium chloride with glycine, a nucleic acid type seasoning, sodium glutamate and glycyrrhizin.

CONSTITUTION: Potassium chloride obtained by

separating it from rock salt is blended with 0.1W5wt% one or more or mixture of glycine, L-alanine, sodium 5-isosinate, sodium 5-ribonucleotide, sodium L-glutamate, glycyrrhizin, and sodium glycyrrhizinate, to give a salting agent. This salting agent is used as a salting agent for cooking food instead of salt.

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